

Les Vieux Moulins is a property that has been in my family for three generations. Successive members of the family have put their hearts into developing and expanding it. I decided to take over from my parents after finishing my studies. I run the estate, which has been organic since 2013, with great pride and dedication.



Les Vieux Moulins

BLAYE CÔTES DE BORDEAUX

Village: St Androny, Reignac

Total surface of the vineyard: 12 hectares

Type of soils: Clay-limestone and sandy-clay soil

Blend of grape varieties: 80% Merlot and 20% Cabernet

Sauvignon

Wine vinification: Grape sorting, low-temperature fermentation without added sulphur. Ageing in concrete vats for 6-8 months and bottling 10 months after harvest without adding SO2.

Tasting notes: The colour is intense garnet, the very open nose evokes beautifully ripe red berries and the palate is fleshy with a high- quality tannic structure. Aromas of lovely, juicy red fruit come through, combined with delicate notes of cedar. The finish is long, with toasted notes.

Wine and Food pairing: Veal paupiettes

Awards:

Vintage 2018:

GOLD BERLINER WEIN TROPHY 2019 SILVER CWWSC 2019